Operate Food Processing Equipment

Marine Corps Food Service Schools

Marine Corps Detachment

Fort Lee, VA

TERMINAL LEARNING OBJECTIVE

In a food service environment, given appropriate equipment, appropriate tools and personnel, operate Food Preparation and Service Equipment (FPSE), to ensure equipment is operated safely and correctly. (3381-GARR-1500)

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ENABLING LEARNING OBJECTIVE

- **Given food processing equipment, subsistence supplies, cooking utensils and references, operate food processing equipment, to ensure all products are prepared in accurate quantities, acceptable quality and in a timely manner. (3381-GARR-1500e)**
- **Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and references, perform user level maintenance, to ensure all government assets remain in 100% operating and serviceable condition. (3381-GARR-1500j)**
- **Given a grill, brazier, deep-fat fryer, oven, food processing equipment, steam-jacketed kettle, vegetable steamer, steam table, food warmer, tools and cleaning supplies, clean Food Preparation and Serving Equipment (FPSE), to ensure all government assets remain free of food borne contaminants.(3381-GARR-1500k)**

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OPERATION OF FOOD PROCESSING EQUIPMENT

- **Food Processor Components**
  - **Hopper hinge**
  - **Continuous feed food hopper**
  - **Plastic food stomper**
  - **Hopper hinge screw**

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OPERATION OF FOOD PROCESSING EQUIPMENT

- **Safety Tips**
  - **Never put your hand in the food hopper with the on/off latch in the on position**
  - **Always turn the food processor off and unplug the unit before cleaning or servicing**
  - **Do not immerse the unit in water**
  - **Cutting edges of discs are extremely sharp**
  - **Always keep fingers away from sharp knife edges and handle discs with extreme care**

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- **Safety Tips (con't)**
  - **Do not leave discs in soapy water**
  - **Always clean the cutting discs immediately after each use**
  - **Do not carry the unit by holding the ejection chute or food pusher handle**
  - **Always carry the unit with both hands underneath the unit**
  - **Always use the food pusher or plastic stomper to feed product**
  - **Handle the cubing knife with extreme care**

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OPERATION OF FOOD PROCESSING EQUIPMENT

- **Operating Instructions**
  - **Unplug the food processor**
  - **Lift up on the on/off latch to the OFF position and raise the hopper head to the left so it rests in the open position**
  - **Place the ejector plate onto the drive shaft**
  - **Turn plate until pin is properly aligned with alignment pin on the drive shaft**
  - **Select appropriate cutting disc and install it onto the drive shaft**
  - **Lower the hopper head to its closed position**

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NOTE:

The hopper head will not close if the disc is not installed correctly. DO NOT USE FORCE. If the hopper head does not close properly, make sure processor is unplugged and reinstall the disc.

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OPERATION OF FOOD PROCESSING EQUIPMENT

- **Operating Instructions (con't)**
  - **Lift the food pusher up to its highest position and tilt it to the left**
  - **Plug in food processor**
  - **Place a food container under the ejection chute**
  - **Trim the food product to fit into the food hopper**
  - **Food must not extend above the top of the hopper**

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OPERATION OF FOOD PROCESSING EQUIPMENT

- **Operating Instructions (con't)**
  - **Place the product in the food hopper**
  - **Feed food hopper, using the plastic stomper to feed the product**
  - **Lift the food pusher up and tilt it to the right until the food pusher covers the hopper opening**
  - **Press the food pusher according to the resistance of the material being processed in order to hold the product and keep it from rotating**

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OPERATION OF FOOD PROCESSING EQUIPMENT

NOTE:

DO NOT apply heavy pressure with the food pusher while processing or food will not maintain a uniform cut

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OPERATION OF FOOD PROCESSING EQUIPMENT

- **Operating Instructions (con't)**
- **Push down on the on/off latch to the ON position.**
- **WARNING:**
  - **Food pusher must fully cover hopper opening or processor will not start**
  - **DO NOT PUT HAND IN HOPPER WITH THE ON/OFF LATCHIN THE ON POSITION**
  - **ALWAYS USE THE FOODPUSHER OR PLASTIC STOMPER TO FEED PRODUCT**

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OPERATION OF FOOD PROCESSING EQUIPMENT

- **Operating Instructions (con't)**
  - **Lift up on the on/off latch, to the OFF position, to stop the processor**
  - **Pull the food pusher up to its highest position and tilt it to the left**
  - **Repeat steps (k) through (o) until all product is cut**
  - **Unplug the food processor**
  - **Raise the hopper head to the left so it rests in the open position**
  - **Remove cutting disc for cleaning before slicing a different product**

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- **DISC Installation**
  - **Single Discs**
    - **Carefully hold the disc (palm up), with disc hub down and place the disc onto the drive shaft**
    - **Turn the disc until the drive pins line up with the slots on the disc hub and the disc is securely on the drive shaft.**

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- **DISC Installation (con't)**
  - **Cubing Discs**
    - **Carefully hold the disc (palm up), with sharp blades up**
    - **Place the disc over the drive shaft**
    - **Handle knife by thick side only and keep fingers away from cutting edge**
    - **Carefully place cubing knife, with hub down, onto drive shaft**
    - **Turn knife until drive pins line up with slots in cubing knife hub**
    - **Carefully rotate knife until it clicks into position**

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- **DISC Installation (con't)**
  - **French Fry Discs**
    - **Carefully hold the disc (palm up), with the cutting grids up**
    - **Place the lower disc onto the drive shaft**
    - **Turn the lower disc until it locks into position and the cutting grids line up with the ejection chute**
    - **Carefully hold the upper disc (palm up), with disc hub down and place it on the drive shaft**
    - **Turn the upper disc until the drive pins line up with the slots on the disc hub and the disc is securely on the drive shaft**

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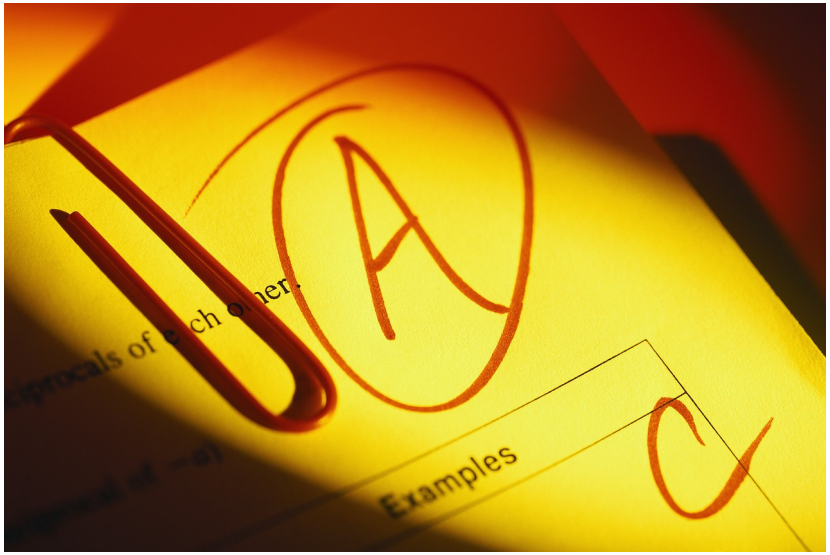
CHECK ON LEARNING



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CARE AND MAINTENANCE OF FOOD PROCESSING EQUIPMENT

- **Disc Removal**
  - **Single Discs**
    - **Carefully place hand under disc (palm up), rotate disc slightly back and forth and lift up at the disc hub**
  - **Cubing Discs**
    - **Do not to touch the cutting edges of knife or grid**
    - **Turn cubing knife counter clockwise to position shown**
    - **Hold the knife in that position with one hand, at the same time, place other hand (palm up) under lower disc and lift up at disc hub removing both knife and disc and lift up at disc hub removing both knife and disc at the same time**

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CARE AND MAINTENANCE OF FOOD PROCESSING EQUIPMENT

- **Disassembly and Cleaning**
  - **Clean and sanitize**
    - **Before using the first time**
    - **After each use**
    - **Before processing different types of food**
  - **Safety Precautions**
    - **Unplug the processor before cleaning or handling**
    - **Do not use caustic or abrasive cleaners**
    - **Do not wash the hopper head or discs in the dishwasher**

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CARE AND MAINTENANCE OF FOOD PROCESSING EQUIPMENT

- **Safety Precautions (con't)**
  - **Do not try to remove food from the discs by banging them on a hard surface**
  - **Keep fingers and hands away from the cutting edges**
  - **Do not leave the discs in soapy water**
  - **Clean the cutting discs immediately after each use**
  - **Handle the cubing knife with extreme care..**

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CARE AND MAINTENANCE OF FOOD PROCESSING EQUIPMENT

- **Cleaning**
  - **Unplug the food processor**
  - **Lift up on the on/off latch and place in the OFF position**
  - **Remove the hopper head from the base**
  - **Loosen and remove screw from bottom of hinge**
  - **Lift the hopper head up and away from the base**
  - **Wash the hopper head with warm soapy water**
  - **Remove all food particles and juices from food hopper and food pusher guide rod**

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CARE AND MAINTENANCE OF FOOD PROCESSING EQUIPMENT

- **Cleaning (con't)**
  - **Remove the cutting disc and wash the disc in warm, soapy water**
  - **When cleaning the cubing knife, carefully wipe from the thick side out**
  - **While holding the food ejector by hub, lift it off the disc drive shaft**
  - **Wash the food ejector in warm, soapy water**
  - **Wash the disc housing with a cloth and warm, soapy water**
  - **Clean the base of the processor and cutting area with warm, soapy water**
  - **Make sure that all surfaces are dry before reassembling the unit**

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CARE AND MAINTENANCE OF FOOD PROCESSING EQUIPMENT

- **Reassembly**
  - **Reinstall the hopper head by aligning the hinge with the base**
  - **Secure the hopper head to the base**
  - **Place the food ejector onto the drive shaft**
  - **Return the hopper head to its closed position**

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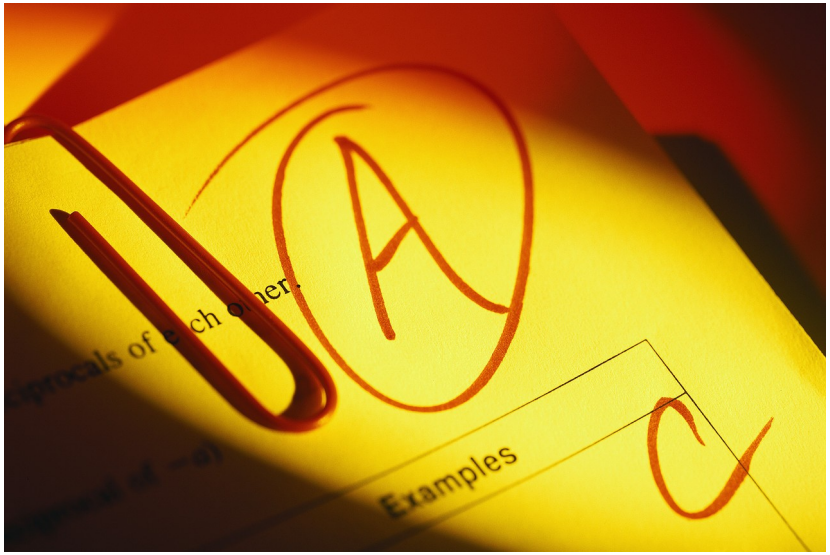
CHECK ON LEARNING



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SUMMARY

During this period of instruction we have covered:

(1) Operation of Food Processing Equipment

(2) Care and Maintenance of Food Processing Equipment

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DEMONSTRATION

Muster around the Food Processing Equipment for a Demonstration

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